

Pane Bread

DIPPING BREAD

Olive oil, basil pesto, olive tapenade, Turkish bread. **12**

GARLIC BREAD 7

SOUR DOUGH BREAD

Olive oil, balsamic. **4**

**Gluten free
add 3**

TOMATO BRUSCHETTA 12

OLIVES

Flamed Sambuca, chili, bread. **9**

Prima Entrees

SZECHUAN SOFT SHELL CRAB Aioli. **20**

SCALLOPS Cauliflower puree, walnuts, parmigiano. **21**

ITALIAN CHEESE BALLS Crumbed, fried bocconcini. **21**

POLPETTE DI CARNE Traditional meat balls, tomato sugo. **17**

ARANCINI Provolone, semi dried tomatoes, romesco. **17**

CALAMARI Lightly fried, aioli. **22**

COZZE Mussels, garlic, tomato sugo. **20**

GAMBERONI Creamy garlic prawns, rice. **23**

OSTRICHE Oysters dozen or half Natural w lemon & mignonette. **24/45**
Kilpatrick. **24/45**

Mornay. **24/45**

Biviano. Caviar, smoked salmon, crème fraiche. **24/45**

Mixed dozen. **48**

Pasta

POLPETTE SPAGHETTI

Meatballs, tomato sugo. 24

AL OLIO

Spaghetti, bacon, cherry tomatoes, olives. 24

FETTUCCINI SCAMPI

Scampi, cream, sherry, tomato sugo. 34

FUNGHI

Penne, mushrooms, spinach, cream, fetta. 26

GNOCCHI

Chorizo, pumpkin, almonds, rosemary butter. 27

BOLOGNESE

Spaghetti. 24

COMPLETO

Fettuccini, veal, chicken, prawns, bacon, snow peas, cream, tomato sugo. 31

CARBONARA

Fettuccini, bacon, cream, egg, parmigiano. 25

MARINARA

Mussels, calamari, prawns EVO, garlic, spaghetti, tomato sugo. 32

WINDSOR

Penne, chicken, mushrooms, cashew nuts, avocado, brandy, cream, tomato sugo. 31

GAMBERI

Spaghetti, prawns, fresh tomato, snow peas, EVO, garlic, tomato sugo. 32

HANNAS

Penne, chicken, pine nuts, sundried tomatoes, spinach, pesto, cream. 31

LASAGNE

Homemade beef lasagne. 26 | Gluten free. Penne. 3

Italy

Risotto

POLLO

Chicken, mushrooms, basil pesto, pine nuts, parmigiano. 29

MARINARA

Mussels, calamari, prawns, EVO, garlic, tomato sugo. 32

VEGETARIAN

Pumpkin, spinach, tomato, feta cheese. 28

Contorni – Sides

Chips. Aioli. 9

Rocket, pear, parmigiano salad. 16

Chat potatoes. Garlic, rosemary. 9

Italian salad. Tomato, cucumber, onion, olives, capsicum, ice burg. 8



Italy

Seconda – Mains

COTOLETTA

Crumbed veal, pan fried, prosciutto, rocket, lemon, parmigiano, chat potatoes. 35

VEAL PARMIGIANA

Egg plant, bocconcini, tomato sauce, chat potato. 34

SCALOPPINI OSCAR

Veal, king prawns, asparagus, cream, brandy, chat potato, seasonal vegetables. 36

SCALOPPINI FUNGHI

Veal, mushrooms, white wine, cream, chat potato, seasonal vegetables. 35

PESCE

Market fish. 36

LAMB SHANKS

Marsala tomato jus, mash, greens. 35

POLLO BOSCAIOLA

Chicken breast, bacon, mushrooms, cream, chat potatoes, seasonal vegetables. 35

POLLO GENOVESE

Chicken breast, prawns, pesto, pine nuts, cream, chat potatoes, seasonal vegetables. 36

ZUPPA DEL MARE

Blue swimmer crab, king prawns, calamari, fish, mussels, seafood bisque. 46

LEMON SOLE

Flower dusted pan fried, sage butter, chips, salad. 32

SEAFOOD PLATTER FOR TWO

Chilled, oysters, smoked salmon, prawns.

Prawn cutlets, calamari, mussels tomato sugo, grilled scampi, bbq king prawns, fish of the day. Served with chips & salad. (24 hours notice required). 140

Alla Griglia from the Grill

EYE FILLET 250g

Potato puree, spinach, mushroom sauce. 36

SCOTCH FILLET 300g

Herb butter, potato mash, spinach. 42

TERRA E MARE 250g

Eye fillet, king prawns, cream, brandy, tomato sugo, spinach, potato puree. 49

GAMBERONI

King prawns, sherry butter, herb/lemon risotto. 49

SCAMPI

Grilled, sherry butter, herb/lemon risotto. 58



Italy